



## Venti Nodi Menu

<https://menuweb.menu/restaurants/sciaccia/ventinodi>

Via Dei Coralli n° 7 Agrigento 92019, Sciacca, Italy

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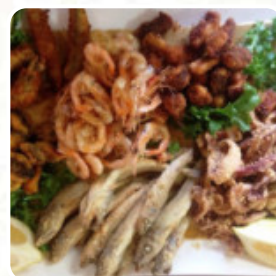
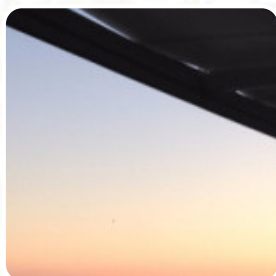
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# Venti Nodi Menu



## Salads

SUMMER SALAD 8 €

## Pasta

PASTA ROSSINI 5 €

## Main Courses

PALOMA 6 €

## Antipasti

PANELLE 6 €

## Gnocchi

GNOCCHI

## Vini

BIRRA DELLO STRETTO 33CL 3 €

## Fish Dishes

GRILLED SWORDFISH 17 €

## Seafood

OCTOPUS AND ORZO

## Salad

GREEN SALAD 3 €

## Starters & Salads

ANTIPASTO

## Sauces

MUSTARD 16 €

## Cold Starters

OCTOPUS SALAD 10 €

## Appetizer

TARTARE

## Starters

COZZE FRITTE CON SALS  
REMOULADE 6 €

## Indian

CHICKEN CURRY 14 €

## From The Sea

CUTTLEFISH INK SPAGHETTI\*

## Weine

CHAMPAGNE BRUT RÉSERVE,  
BILLECART-SALMON

## Wine

BOTTLE OF WINE

## Kids Menu

PASTA WITH TOMATO SAUCE 9 €

## American

WILD TURKEY 5 €

## Antipasti (Vorspeisen)

ANTIPASTO OF THE DAY

## Ice Tea

JAPANESE ICE TEA 7 €

## Antipasto

SEA PARMESAN 8 €

## Grappa

# Venti Nodi Menu



**GRAPPA BIANCA** 3 €

## Gin

**BICKENS** 6 €

## Whiskey

**GLEN GRANT** 5 €

## Wein, Sekt Und Spirituosen

**JÄGERMEISTER** 3 €

## Pizzen Klein Á 28 Cm

**NATURALE** 3 €

## Alkoholische Geträmk

**AVERNA** 3 €

## San Pellegrino Spezialitäten Sortiment

**GASSOSA** 2 €

## Iced Teas

**LONG ISLAND** 7 €

## Hot Drinks

**COFFEE**

## Continental

**CHICKEN CUTLET AND CHIPS** 9 €

## Entree

**BUSIATA VENTI NODI O FRITTO MISTO**

## Birra

**CERES** 5 €

## Bottled Beer

**TENNENS 33CL** 5 €

## Cocktail / Cocktail

**MILANO TORINO**

## Italian Specialties

**ARANCINI**

## American Whiskey

**JACK DANIEL'S FIRE** 6 €

## aperitivi

**O'NDINA**

## Hashbrowns

**PEPPERED** 14 €

## DIGESTIVI

**GRAPPA BARRICATA** 5 €

## Coffee Bar

**CAFFÉ SHAKERATO CON BAYLES** 3 €

## Boissons

**COCA-COLA ZERO (33 CL)**

## Classiche

**CHINOTTO** 2 €

## Specialty Coffee

**AMERICANO** 6 €

## Liquors (50MI)

**BITTER OF THE CAPE** 5 €

# Venti Nodi Menu



## FANCY DRINKS

JAMAICA MULE 7 €

## The Italians

AMARO BRAULIO 3 €

## Amaro

BRAULIO 3 €

## Liquori

AMARO PETRUS 5 €

## Short

DISARONNO SOUR 6 €

## Amari

ZEDDA PIRAS 3 €

## Spirits & Liqueurs

LONG DRINKS 6 €

## Distillati

BRANDY CARDINAL MENDOZA 7 €

## Analcolici

BITTER ROSSO 2 €

## SCOTCH WHISKY / IRISH WHISKEY

JAMESON 5 €

## ALKOHOLISCHE GETRÄNKE

BAILEYS 5 €

## Fruit And Dessert

DESSERT OF THE DAY FROM 6 €

## Digestivi E Liquori

CREMA DI LIMONCELLO 3 €

## Veg Soups

CLASSIC SOUP 16 €

## Dranken

COCA-COLA (33 CL)

## Menù fisso

MENU FISSO SU RICHIESTA 25 €

## LE COZZE

IMPEPATA 8 €

## Panini Grilled Subs

SICILIAN 19 €

## Le Pizze Elaborate

BURRATA AND ANCHOVIES 10 €

## Cocktail Alcolici Chef Hooman & Liquori

GIN HENDRICK'S

## Cocktails Champagne

MARTINI ROYAL 6 €

## Aperitivi and Vermouth

BIANCOSARTI 5 €

## The Waters

FERRARELLE 1 LT 3 €

## Licor (Cl)

GIN BOMBAY SAPPHIRE 6 €

# Venti Nodi Menu



## WEISSWEINSCHORLE

CAMPARI SPRITZ 6 €

## Perfect Gins

HENDRIX 8 €

## Gli "Spesiali"

PAMPERO ANNIVERSARIO 6 €

## Carvejas

CORONA 33CL 5 €

## Wine / Sparkling Mixed

SPUMA 2 €

## Fruit Water Infusion

ORANGE AND GINGER 16 €

## Authentic Indian Fare

CURRY 16 €

## Sashimi

GRILLED TUNA 19 €

TUNA TARTAR

## Mains

MIXED FRIED 21 €

SICILIAN SALAD 7 €

## Digestivi - Digestifs

LIMONCELLO 3 €

AMARETTO DI SARONNO 5 €

## Bebidas

SCHWEPPE TONIC 2 €

## COCA-COLA 33CL

## Bibite

FANTA 33 CL 2 €

HOMEMADE BEERS 7 €

## birre

BLUE RIBBON 33CL 3 €

VINO 1 LT.

## Caffetteria

ESPRESSO COFFEE 1 €

DECAFFEINATED COFFEE 2 €

## Cocktail

MARGARITA 6 €

NEGRONI SBAGLIATO 6 €

## Nos Boissons

SPRITE 33CL 2 €

FANTA 33CL 2 €

## Bitters

MONTE POLIZO 3 €

AMAROLA 3 €

## Cozze

SCOPPIATE CON LIMONE 8 €

ZUPPA CLASSICA 8 €

## Local Wine

VINO CALICE LOCALE 4 €

VINO 0,50 LT 6 €

## Pre Dinner

# Venti Nodi Menu



NEGROWSKY	6 €
MANATTHAN	6 €

## Our fortified wines - grappa - gin with lemon

ETNEUM	7 €
BICKENS PINK	6 €

## Side Dishes

FRIES	6 €
GRILLED VEGETABLES (AUBERGINE, COURGETTES, PEPPERS)	7 €
SCAMPI	

## Dessert

SEASONAL FRUIT	3 €
SORBET	3 €
CREPES	

## Alkoholische Cocktails

COSMOPOLITAN	6 €
GIN TONIC	6 €
CAMPARI SODA	3 €

## Bevande

COKE 1 LT	5 €
ESTATHÈ PESCA	2 €
BITTER BIANCO	2 €

## Vini Rossi

SYRAH CUSUMANO 2015 (100% SYRAH)	14 €
FRAPPATO MANDRAROSSA 2015 (100% FRAPPATO)	15 €

LAMURI TASCA 2014 (100% NERO D'AVOLA)	18 €
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## Liqueurs

CINZANO VERMOUTH 1757 BIANCO	3 €
CINZANO VERMOUTH 1757 ROSSO	3 €
SOUTHEN CONFORT	5 €

## Drinks

MELLON BALL	6 €
SORBET	
BEER	
CAFFÈ CORRETTO	

## Spirits



RUM ANEJO	7 €
SAMBUCA	3 €
FRANGELICO	5 €
JACK DANIELS	

## Draft Beer

KROMBACHER PILS 20 CL	3 €
KROMBACHER PILS 30 CL	4 €
KROMBACHER PILS 40 CL	5 €
KROMBACHER PILS 50 CL	6 €

## Our Spirits

AMARO AMARA ARANCIA ROSSA	5 €
COGNAC COURVASIER VS	6 €
RUM ZACAPA 23 YO	7 €
GIN ETNEUS	7 €

## Restaurant Category

VEGETARIAN

# Venti Nodi Menu

MEDITERRANEAN

ITALIAN

MEDITERRANEAN

## Rum

APPLETON RESERVE 7 €

HAVANA 7 ANNI 6 €

J. WRAY SILVER 5 €

BARON SAMEDI 5 €

J WRAY GOLD

## First

BUSIATA TWENTY KNOTS 16 €

BUSIATA SHRIMP AND PISTACHIO 19 €

CURLY SPAGHETTI 23 €

GNOCCHI WITH BURRATA AND RED SHRIMP 21 €

GROUPER RAVIOLI WITH SAGE BUTTER AND RED SHRIMP 21 €

## Seconds

BREADED SQUID AND POTATO WEDGES 21 €

TUNA WITH SESAME ON A BED OF CAPONATA 21 €

CROAKER FILLET WITH ORANGE SAUCE AND ZUCCHINI 21 €

FRIED COD WITH FRIARIELLI AND PROVOLA CREAM 21 €

FRIED PIZZA BURRATA SALICORNIA PRAWNS 21 €

## Non Alcoholic Drinks

SCHWEPPE LEMON 2 €

ESTATHE LIMONE 2 €

RED BULL 3 €

FRUIT JUICE 2 €

CRODINO 3 €

COCA-COLA ZERO

## Ingredients Used

PESTO 16 €

PARMIGIANA

PRAWNS

TUNA

SEAFOOD

CELERY

## These Types Of Dishes Are Being Served

FISH

MUSSELS

PASTA

SALAD

BREAD

SPAGHETTI

## Mussels

BURST WITH LEMON 14 €

SANDBLAST 16 €

WITH 4 CHEESES 16 €

TO HELL WITH IT 16 €

WITH SAFFRON 16 €

FRENCH WAY 16 €

TWENTY KNOTS 21 €

## Alcoholic Drinks



APEROL SPRITZ 6 €

FRIZZANTE 3 €

CAMPARI ORANGE 6 €



# Venti Nodi Menu



APEROL ORANGE	6 €
AMARO AVERNA	5 €
VODKA	6 €
TANQUERAY	6 €
CHIVAS	5 €

## Entrées



SHRIMP COCKTAIL	17 €
APPETIZER OF TASTINGS OF THE DAY	19 €
OCTOPUS AND APPLE SALAD	16 €
FRIED MUSSELS WITH TWENTY KNOTS SAUCE	12 €
SPICY ROASTED OCTOPUS AND SICILIAN SALAD BREAD CRUMBLE	17 €
TUNA AND APPLE TARTARE	15 €
PINK LIME AND GINGER PRAWN TARTARE	15 €
CAPONATA	9 €

## Vini Bianchi

ANGIMBÉ 2015 (70% INZOLIA 30% CHARD.)	14 €
TINCHITÉ 2015 (MOSSO) (100% GRILLO)	16 €
URRA DI MARE MANDRAROSSA 2015 (100% SAUVIGNON BLANC)	16 €
MULLER THURGAU 2016 (100% MULLER THURGAU)	17 €
LEONE 2015 (52% CATARR. 48% VITIGNI AROM.)	18 €
ZIBIBBO MANDRAROSSA 2015 (100% ZIBIBBO)	16 €
ROSÈ PLANETA 2016 (50% NERO D'AVOLA 50% SYRAH)	16 €
ALASTRO PLANETA 2016 (70% GRECANICO 15% GRILLO 15% SAUVIGNON BLANC)	17 €

BIANCO DI NERA BIO 2015 (MOSSO) (INZOLIA)	20 €
COMETA PLANETA 2015 (100% FIANO)	28 €

## Our bubbles

LUNA DI NOTTE (CELLARO)	21 €
PALMARES BRUT (GORGHI TONDI)	21 €
PETALI MOSCATO (FAZIO)	19 €
MILAZZO METODO CLASSICO (MILAZZO)	40 €
METODO CLASSICO BRUT ROSÈ (TERRAZZE DELL'ETNA)	46 €
VALDOBBIADENE MILLESIMATO PROSECCO DOCG BRUT (LE MANZANE) (2019)	25 €
BERLUCCHI CUVÉE 61 BRUT (BERLUCCHI)	35 €
FRANCIACORTA ROSÈ EXTRA BRUT MILLESIMATO BIO (BARONE PIZZINI) (2016)	58 €
CHAMPAGNE LA CUVÉE (LAURENT PERRIER)	81 €
CHAMPAGNE ROSÈ CUVÉE (LAURENT PERRIER)	139 €

## Cocktails



OLD FASCHIONED	6 €
MOSCOW MULE	6 €
MAI TAI	7 €
SEX ON THE BEACH	6 €
CAIPIROSKA	6 €
CAIPIRINHA	6 €
DAIQUIRI	6 €
MOJITO	6 €
CUBA LIBRE	6 €
PINA COLADA	6 €

# Venti Nodi Menu



TEQUILA SUNRISE	6 €
NEGRONI	6 €
MIMOSA	5 €
ANALCOLICO FRUTTA	4 €

## Our Wines

BIANCO DI NERA (MILAZZO – CAMPOBELLO DI LICATA (AG	29 €	MARIA COSTANZA (MILAZZO – CAMPOBELLO DI LICATA (AG	31 €
BENEDÈ (ALESSANDRO DI CAMPOREALE – CAMPOREALE (PA	20 €	ALASTRO (PLANETA – MENFI (AG	23 €
KAID SAUVIGNON BLANC (ALESSANDRO DI CAMPOREALE – CAMPOREALE	23 €	CERASUOLO DI VITTORIA (PLANETA – MENFI (AG	25 €
CUCUNCÌ (BARONE MONTALTO – SANTA NINFA (TP	23 €	BIANCO MAGGIORE (RALLO – MARSALA (TP	21 €
PASSIVENTO BIANCO (BARONE MONTALTO – SANTA NINFA (TP	21 €	GRILLO RALLO 0,375 CL (RALLO – MARSALA (TP	10 €
TINCHITÈ (FEUDO ARANCIO – SAMBUCA DI SICILIA (AG	21 €	GILETTO (SENZA SOLFITI (GORGHI TONDI MAZZARA DEL VALLO (TP	25 €
FRAPPATO (GORGHI TONDI)	21 €	MAKISE' (FINA- MARSALA (TP	23 €
KIKÈ (FINA – MARSALA (TP	23 €	MARIA COSTANZA ML 375 (MILAZZO CAMPOBELLO DI LICATA (AG	21 €
FIANO (MANDRAROSSA – MENFI (AG	20 €	LUMA' GRILLO (CELLARO SAMBUCA DI SICILIA (AG	20 €
URRA DI MARE (MANDRAROSSA – MENFI (AG	21 €	LUMA' CHARDONNAY (CELLARO SAMBUCA DI SICILIA (AG	20 €
BIANCO DI NERA 0,375 CL (MILAZZO – CAMPOBELLO DI LICATA (AG	14 €	4 BORGHI INZOLIA -VIOGNIER (CELLARO SAMBUCA DI SICILIA (AG	17 €
		4 BORGHI NERO D'AVOLA (CELLARO SAMBUCA DI SICILIA)	16 €
		4 BORGHI NERELLO MASCALESE (CELLARO SAMBUCA DI SICILIA (AG	17 €
		4 BORGHI SIRAY (CELLARO SAMBUCA DI SICILIA (AG	17 €

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# Venti Nodi Menu



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## Venti Nodi

Via Dei Coralli n° 7 Agrigento  
92019, Sciacca, Italy

### Opening Hours:

Monday 12:00-15:00 19:00-00:00

Wednesday 12:00-15:00 19:00-00:00

Thursday 12:00-15:00 19:00-00:00

Friday 12:00-15:00 19:00-00:00

Saturday 12:00-15:00 19:00-00:00

Sunday 12:00-15:00 19:00-00:00

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